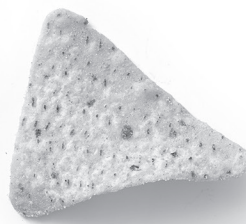


CSC026



Specialists in One-pot Cooking

- SINCE 1970 -

CROCK·POT®

◆ THE ORIGINAL SLOW COOKER ◆



5L Digital Sauté Slow Cooker
with DuraCeramic™ Coating

Instruction manual

READ AND SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of the reach of children aged less than 8 years.

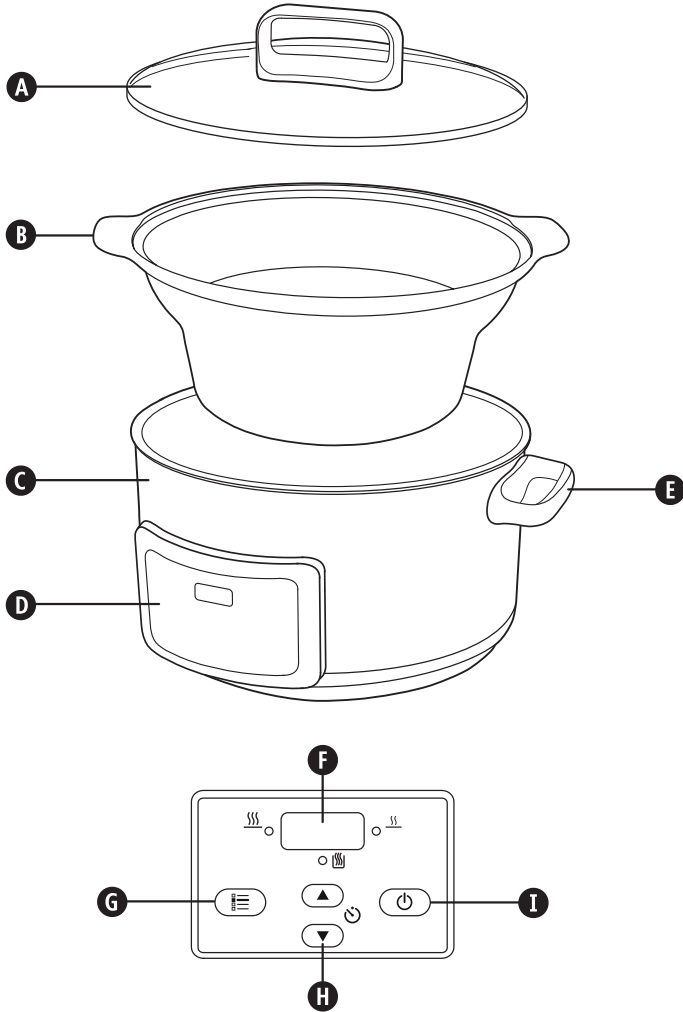
⚠ Parts of the appliance are liable to get hot during use.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Never use this appliance for anything other than its intended use. This appliance is for household use only. Do not use this appliance outdoors.

- ⚠ This appliance generates heat during use. Adequate precaution must be taken to prevent the risk of burns, scalds, fires or other damage to persons or property caused whilst in use or during cooling.
- ⚠ Use oven gloves or a cloth when removing the lid. Beware of escaping steam when opening the lid.
- ⚠ Always ensure that hands are dry before handling the plug or switching on the appliance.
- ⚠ Always use the appliance on a stable, secure, dry and level surface.
- ⚠ The heating base of the appliance must not be placed on or near any potentially hot surfaces (such as a gas or electric hob).
- ⚠ Do not use the appliance if it has been dropped, if there are any visible signs of damage or if it is leaking.
- ⚠ Ensure the appliance is switched off and unplugged from the supply socket after use and before cleaning.
- ⚠ Always allow the appliance to cool before cleaning or storing.
- ⚠ Never immerse the heating base, power cord or plug in water or any other liquid.
- ⚠ Never let the power cord hang over the edge of a worktop, touch hot surfaces or become knotted, trapped or pinched.
- ⚠ NEVER attempt to heat any food item directly inside the base unit. Always use the removable cooking bowl.
- ⚠ Some surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the appliance onto a surface that may be damaged by heat. We recommend placing an insulating pad or trivet under the appliance to prevent possible damage to the surface.
- ⚠ The slow cooker lid is made of tempered glass. Always inspect the lid for chips, cracks or any other damage. Do not use the glass lid if it is damaged, as it may shatter during use.

PARTS



- A** Glass lid
- B** Removable cooking bowl
- C** Heating base
- D** Control panel
- E** Carrying handles
- F** Time setting display
- G** Temperature select button
- H** Timer up/down buttons
- I** Standby button

PREPARING FOR USE

Before you use your Crock-Pot® sauté slow cooker, remove all packaging and wash the lid and removable cooking bowl with warm soapy water and dry thoroughly. We recommend that you wash the removable cooking bowl by hand only, with a non-abrasive cleaning product and cloth, to preserve the DuraCeramic™ coating. Never immerse the heating base, power cord or plug in water or any other liquid.

IMPORTANT NOTES: Some countertop and table surfaces are not designed to withstand the prolonged heat generated by certain appliances. Do not set the heated unit or cooking bowl on a heat sensitive surface. We recommend placing a hot pad or trivet under your slow cooker to prevent possible damage to the surface.

During initial use of this appliance, some slight smoke or odour may be detected. This is normal with many heating appliances and will not recur after a few uses.





REMOVABLE COOKING BOWL

The removable cooking bowl features the exclusive DuraCeramic™ coating. This specialised natural ceramic coating is designed to transfer heat quicker and more efficiently than standard non-stick coatings – meaning faster cooking times for your delicious home-cooked meals. In addition, the DuraCeramic™ coating is scratch resistant – this is a product built to last. Peace of mind comes from the fact that DuraCeramic™ is PTFE and PFOA free, so this coating is durable *and* easy to clean.

DuraCeramic™ coating – designed to handle whatever you throw at it with ease.

The die-cast removable cooking bowl and glass lid are designed to withstand extreme temperatures and can even be used in your oven. You can also store the cooking bowl in your refrigerator or freezer. The cooking bowl can then be placed directly into the heating base straight from the refrigerator (always allow any frozen foods to fully defrost before cooking). This versatility allows you to prepare foods, slow cook, store leftovers and reheat them using the same cooking bowl. The high-sided design and glass lid prevent foods from spitting and splashing during cooking. Use your cooking bowl for sautéing, frying, browning/sealing, stir-frying etc. It also makes a great cooking pot ideal for cooking large quantities of food.

HOW TO USE YOUR SAUTÉ SLOW COOKER

1. Place the cooking bowl into the heating base, add your ingredients and cover with the lid. Plug in your sauté slow cooker.
2. Select the temperature setting using the temperature select button **G**. The high temperature light () or low temperature light () will come on.
NOTE: The WARM setting () is ONLY for keeping food that has already been cooked warm. DO NOT cook on the WARM setting. We do not recommend using the WARM setting for more than 4 hours.
3. Press the timer up/down buttons **H** to select a cooking time. The time can be set in increments of 30 minutes up to 20 hours. Select the time based on the length of time indicated in the recipe. The time will begin to count down in one minute increments.
4. When cooking has finished, your slow cooker will automatically switch to the WARM setting and the keep warm light () will come on.
5. To stop cooking, press the standby button **I**. Follow steps 2 and 3 above to return to cooking. To turn your slow cooker OFF, unplug it from the supply socket.

USAGE NOTES

- If the mains power has been interrupted (power cut), the display and lights will flash when the power is restored. All the slow cooker settings will have been lost. As a result, the food may be unsafe to eat. If you are unaware of how long the power was off, we suggest you discard the food inside.
- If desired, you can manually switch to the WARM setting when your recipe has finished cooking.
- To avoid over or under-cooking, always fill the cooking bowl ½ to ¾ full and conform to the recommended cooking times.
- Always cook with the lid on for the recommended time. Do not remove the lid during the first two hours of cooking to allow the heat to build up efficiently.
- Always wear oven gloves when handling the lid or removable cooking bowl.
- Unplug when cooking has finished and before cleaning.

- The removable cooking bowl and lid are ovenproof. The cooking bowl is suitable for use on a gas, electric or induction hob and under a grill.

Part	Dishwasher safe	Oven safe	Microwave safe	Hob safe
Lid	Yes	Yes	No	Yes
Removable cooking bowl	No*	Yes	No	Yes

*We recommend that you wash the removable cooking bowl by hand only, with a non-abrasive cleaning product and cloth, to preserve the DuraCeramic™ coating.

COOKING HINTS AND TIPS

PASTA AND RICE:

- For best results, use long grain rice unless the recipe states otherwise. If the rice is not cooked completely after the suggested time, add an extra 1 to 1½ cups of liquid per cup of cooked rice and continue cooking for 20 to 30 minutes.
- For best pasta results, add the pasta to the slow cooker during the last 30–60 minutes of cook time.

BEANS:

- Dried beans, especially red kidney beans, should be boiled before adding to a recipe.
- Fully cooked canned beans may be used as a substitute for dried beans.

VEGETABLES:

- Many vegetables benefit from slow cooking and are able to develop their full flavour. They tend not to overcook in your slow cooker as they might in your oven or on your hob.
- When cooking recipes with vegetables and meat, place vegetables into the slow cooker before meat. Vegetables usually cook more slowly than meat in the slow cooker and benefit from being partially immersed in the cooking liquid.
- Place vegetables near the bottom of the cooking bowl to help cooking.

MILK:

- Milk, cream, and sour cream break down during extended cooking. When possible, add during the last 15 to 30 minutes of cooking.
- Condensed soups may be substituted for milk and can cook for extended times.

SOUPS:

- Some recipes call for large amounts of water/stock. Add the soup ingredients to the slow cooker first then add water/stock only to cover. If a thinner soup is desired, add more liquid when serving.

MEATS:

- Trim fat, rinse well, and pat meat dry with paper towels.
- Browning meat beforehand allows fat to be drained off before slow cooking and also adds greater depth of flavour.
- Meat should be positioned so that it rests in the cooking bowl without touching the lid.
- For smaller or larger cuts of meat, alter the amount of vegetables or potatoes so that the bowl is always ½ to ¾ full.
- The size of the meat and the recommended cooking times are just estimates and can vary depending upon the specific cut, type, and bone structure. Lean meats such as chicken or pork tenderloin tend to cook faster than meats with more connective tissue and fat such as beef chuck or pork shoulder. Cooking meat on the bone versus boneless will increase the required cooking time.
- Cut meat into smaller pieces when cooking with precooked foods such as beans or fruit, or light vegetables such as mushrooms, diced onion, aubergine, or finely chopped vegetables. This enables all food to cook at the same rate.

FISH:

- Fish cooks quickly and should be added at the end of the cooking cycle during the last fifteen minutes to one hour of cooking.

LIQUID:

- It might appear that slow cooker recipes only have a small quantity of liquid in them but the slow cooking process differs from other cooking methods in that the added liquid in the recipe will almost double during the cooking time. If you are adapting a recipe for your slow cooker from a conventional recipe, please reduce the amount of liquid before cooking.

CLEANING

ALWAYS unplug your slow cooker from the electrical outlet, and allow it to cool before cleaning.

CAUTION: Never immerse the heating base, power cord or plug in water or any other liquid.

Wash the glass lid and removable bowl with hot, soapy water. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge, or rubber spatula will usually remove any food residue.

We recommend that you wash the removable cooking bowl by hand only, with a non-abrasive cleaning product and cloth, to preserve the DuraCeramic™ coating.

The outside of the heating base may be cleaned with a soft cloth and warm, soapy water. Wipe dry. Do not use abrasive cleaners.

No other servicing should be performed.

NOTE: After cleaning by hand allow the cooking bowl to air dry before storing.

FITTING A PLUG (UK AND IRELAND ONLY)

This appliance must be earthed.

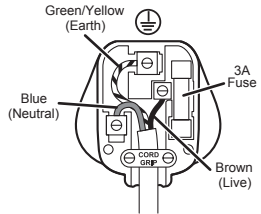
If the plug is not suitable for the socket outlets in your home, it can be removed and replaced by a plug of the correct type.

If the fuse in a moulded plug needs to be changed, the fuse cover must be refitted. The appliance must not be used without the fuse cover fitted.

If the plug is unsuitable, it should be dismantled and removed from the supply cord and an appropriate plug fitted as detailed. If you remove the plug it must not be connected to a 13 amp socket and the plug must be disposed of immediately.

If the terminals in the plug are not marked or if you are unsure about the installation of the plug please contact a qualified electrician.

Plug should be ASTA approved to BS1363
Fuse should be ASTA approved to BS1362



Ensure that the outer sheath of the cable is firmly held by the cord grip

AFTER SALES SERVICE

These appliances are built to the very highest of standards. There are no user serviceable parts. Follow these steps if the unit fails to operate:

1. Check that the instructions have been followed correctly.
2. Check that the fuse has not blown.
3. Check that the mains supply is functional.

If the appliance will still not operate, return the appliance to the place it was purchased for a replacement. To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton). Ensure the unit is clean.
2. Enclose your name and address and quote the model number on all correspondence.
3. Give the reason why you are returning it.
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (e.g. till receipt).
5. Send it to our Customer Service Department at the address below:

Customer Service Department
Jarden Consumer Solutions (Europe) Limited
Middleton Road, Royton, Oldham
OL2 5LN, UK.
Telephone: 0161 621 6900 Fax: 0161 626 0391
e-mail: enquiriesEurope@jardencs.com

GUARANTEE

Please keep your receipt as this will be required for any claims under this guarantee.

This appliance is guaranteed for 2 years after your purchase as described in this document.

During this guaranteed period, if in the unlikely event the appliance no longer functions due to a design or manufacturing fault, please take it back to the place of purchase, with your till receipt and a copy of this guarantee.

The rights and benefits under this guarantee are additional to your statutory rights, which are not affected by this guarantee. Only Jarden Consumer Solutions (Europe) Limited ("JCS (Europe)") has the right to change these terms.

JCS (Europe) undertakes within the guarantee period to repair or replace the appliance, or any part of appliance found to be not working properly free of charge provided that:

- you promptly notify the place of purchase or JCS (Europe) of the problem; and
- the appliance has not been altered in any way or subjected to damage, misuse, abuse, repair or alteration by a person other than a person authorised by JCS (Europe).

Faults that occur through, improper use, damage, abuse, use with incorrect voltage, acts of nature, events beyond the control of JCS (Europe), repair or alteration by a person other than a person authorised by JCS (Europe) or failure to follow instructions for use are not covered by this guarantee. Additionally, normal wear and tear, including, but not limited to, minor discoloration and scratches are not covered by this guarantee.

The rights under this guarantee shall only apply to the original purchaser and shall not extend to commercial or communal use.

If your appliance includes a country-specific guarantee or warranty insert please refer to the terms and conditions of such guarantee or warranty in place of this guarantee or contact your local authorized dealer for more information.

Waste electrical products should not be disposed of with household waste. Please recycle where facilities exist. E-mail us at enquiriesEurope@jardencs.com for further recycling and WEEE information.

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UK





CROCK·POT®

◆ THE ORIGINAL SLOW COOKER ◆



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